IN THE CLAIMS:

Amend Claim 1 as follows:

1. (Amended) A method of marking bakery products including the steps of:

making a bakery product from ~~mixing~~ a bakery dough ~~to make a bakery product~~;

applying an ink to the bakery dough; and

baking the bakery dough to make the bakery product;

wherein the ink has a sufficiently low surface tension to prevent beading when applied to said bakery dough and comprises:

glycerol between the percentages 0 to 60 percent by volume;

solvent between the percentages 10 to 60 percent by volume,

to facilitate the low surface tension of the ink;

sucrose between the percentages 6 to 60 percent by volume;

water between the percentages 1 to 55 percent by volume; and

colouring agent between the percentages 1 to 20 percent by volume.

2. (Original) The method of claim 1, wherein the ink is applied manually to the bakery product.

3. (Original) The method of claim 1, wherein the ink is applied automatically through the use of a machine.

4. (Original) The method of claim 3, wherein the ink is applied to the bakery product using a stamp.

5. (Original) The method of claim 4, wherein the stamp is selected from a hand held manual stamp, a roller stamp, or an automated mechanical stamp.

6. (Original) The method of claim 3, wherein the ink is applied to the bakery product using stencil spraying.

7. (Original) The method of claim 3, wherein the ink is applied to the bakery

product using an ink jet or laser-printing device.

8. (Original) The method of claim 1, wherein the solvent is selected from ethanol, isopropyl alcohol, and propanol.

9. (Original) The method of claim 1, wherein the colouring agent comprises a one or more dye pigments selected from allura red 129, carbon black 153, sunset yellow 110, carmiosine 122, ponceau R4 124, carmines 120, fast green 143, tartrazine, brilliant blue 133, HT brown, and the like

10. (Previously Amended) The method of claim 1, wherein the ink comprises:

glycerol between the percentages 0 to 30 percent by volume;

solvent between the percentages 20 to 45 percent by volume;

sucrose between the percentages 6 to 35 percent by volume;

water between the percentages 10 to 35 percent by volume; and

colouring agent between the percentages 1 to 8 percent by volume.

11. (Original) The method of claim 1, wherein the ink comprises:

glycerol between the percentages 6 to 26 percent by volume;

solvent between the percentages 28 to 40 percent by volume;

sucrose between the percentages 9 to 30 percent by volume;

water between the percentages 15 to 30 percent by volume; and

colouring agent between the percentages 2.5 to 7.5 percent by volume.

12. (Original) The method of claim 1, wherein the ink comprises;

26% glycerol,

39.5% solvent,

9% sucrose,

18% water, and

7.5% colouring agent.

13. (Original) The method of claim 1, wherein the ink comprises;

6% glycerol,

32% solvent,

30% sucrose,

25% water, and

7% colouring agent.

14. (Original) The method of claim 1, wherein the ink comprises;

20% glycerol,

28% solvent,

25% sucrose,

20% water, and

7% colouring agent.

15. (Original) The method of claim 7, wherein the ink comprises less than 1% glycerol.

16. (Previously Presented) The method of claim 1, wherein the ink is directly applied to the bakery dough product prior to baking.

17. (Cancelled)

18. (Previously Presented) The method of claim 4, wherein the stamp (10) comprises a hollow cylindrical housing (11) having a sharp, lower circular edge (12) for cutting the dough into shape,

a shaft (13) extending through the housing (11) substantially along a central axis of the housing (11) and reciprocatingly mounted on a top of the housing (110,

a stop (14) located on the shaft (13) to prevent the shaft (13) from reciprocating beyond a certain point,

internal (15) and external (16) springs mounted about the shaft (13) to position the shaft (13) at a particular rest position,

a stamp (17) located at an end of the shaft (13) and within the housing (11) and comprising a backing plate (18) attached to the end of the shaft (13) and a stamping plate (19) removably attached to the backing plate (18) and cut to make a particular impression on the dough being cut, and comprising the additional step of,

simultaneously cutting (12) the bakery dough into shape as the ink is applied

with the stamp (17).

19. (Previously presented) The method of claim 1, wherein the solvent is selected from ethanol, isopropanol or propanol.

20. (Previously presented) The method of claim 1, wherein the solvent is ethanol.